



Parol Vini S.r.l.

TECHNICAL SHEET

MONTEPULCIANO D'ABRUZZO DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



∞ ◆ CLASSIFICATION:

Controlled Designation of Origin (DOC).

∞ ◆ GRAPES:

Montepulciano at least 85%; Other non-aromatic black grape varieties suitable for cultivation in Abruzzo may contribute up to a maximum of 15%.

∞ ◆ SOIL:

Hilly or plateau terrain, whose altitude must not be higher than 500m (exceptionally 600m if exposed to the South), often sloping towards the sea.

∞ ◆ ALCOHOL CONTENT:

13% vol

∞ ◆ REGION OF ORIGIN:

Provinces of Chieti, L'Aquila, Pescara and Teramo, Abruzzo, central Italy.

∞ ◆ PRODUCTION METHOD:

The grapes are medium-late ripening. They are pressed, destemmed and subjected to prolonged maceration with temperature control. It cannot be marketed before March 1st of the following year.

∞ ◆ SENSORY PROFILE:

Wine with abundant body and well-structured. The colour is intense red with slight purple hues and a tendency towards orange with ageing. Vinous smell with intense aroma, a little morello cherry. The flavour is dry, full, savoury, soft but with a light tannicity.

∞ ◆ BOTTLING:

Cold bottling by sterile microfiltration.

∞ ◆ FOOD PAIRINGS:

It pairs perfectly with red and white meats, especially if roasted or grilled, with mature cheeses and preserved meats. Serve at a temperature of 18–20 °C.

∞ ◆ LOGISTICS DATA:

Parol Vini 0.75 pallet - 105 cartons (5 layers of 21 cartons each) - Units per pallet: 630 - Dimensions: 120 x 80 x 180 cm - Total weight: 819 kg

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